

# Classic Wedding Package

Top Shelf Open Bar, Champagne Toast, Wine Poured Tableside, Elegant Four Course Dinner,  
Professional Maitre D' Exclusive to your Wedding, White Floor Length Tablecloths with Choice of Color Overlay, White  
Napkins and Private Bridal Suite

~ **\$97/87 per person** ~  
*(plus tax and service charge)*

## COCKTAIL HOUR

Variety of Imported & Domestic Cheeses,  
Crisp Raw Vegetables with Dip, Crackers and Pepperoni

**Choose two of the first three courses**

## APPETIZER

*(Choice of one)*

Fresh Seasonal Fruit and Berry Plate

Baked French Onion Soup au Gratin

Italian Wedding Soup

Minestrone Soup

Chilled Strawberry Soup

Caprese Salad - *Handmade mozzarella with vine-ripened tomatoes,  
sun-dried tomatoes, fresh basil and extra virgin olive oil drizzle*

## SALAD

*(Choice of one)*

House Garden Salad - *choice of house creamy*

*Italian or balsamic vinaigrette*

Fresh Field Green Salad - *plum tomatoes, fresh mozzarella,*

*almonds and raspberry vinaigrette dressing*

Traditional Caesar Salad

## PASTA

*(Choice of one)*

Penne Pasta with Bolognese Sauce

Penne alla Vodka

**To Add Ultra Premium Liquors** (Grey Goose and Patron)-**\$2.00 per person**

**To Add Hot Hors d'oeuvre** - **\$5.50 per person**

**To Add Viennese Table** - **\$12.00 per person (without dessert course); \$14.00 per person (with dessert course)**

*You may substitute your pasta course for a pasta station to enhance your hot hors d'oeuvre during the cocktail hour.*

*Our chef will prepare penne bolognese and penne alla vodka fresh for your guests.*

*Please add 20% Service Charge plus Connecticut Sales Tax. • \*MP= Market Price*

## ENTRÉES

*(Choice of three)*

Prime Rib, Club Cut

Baked Stuffed Jumbo Shrimp

Pan Seared Salmon - *whole grain mustard,  
honey and ginger glaze*

Nantucket Sea Scallop Casserole - *with diced onions,  
red and green bell peppers and cracker crumbs*

Baked North Atlantic Scrod  
with Cracker Crumb Topping

Chicken á la Kathryn - *lightly breaded baked chicken breast  
with a white wine sauce*

Chicken Florentine - *over baby spinach with a lemon cream sauce*

Chicken Valdestone - *breaded and sautéed;  
topped with fresh mozzarella and marsala demiglace*

Roast Pork Loin Pinwheel - *filled with prosciutto  
and spinach; red wine and rosemary demiglace*

## POTATO & VEGETABLE

Please choose one of each from our dinner menu

## DESSERT

Your Wedding Cake accompanied with

Buck's French Vanilla Ice Cream

with choice of topping:

Hot Fudge • Seasonal Strawberries • Melba Sauce

Hot Apple Topping • Pecan Caramel Sauce

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2018